

Amendments to the Claims

Claims 1-80 (Cancelled)

81. (Currently Amended) A method of making kettle hop flavored beverages from a fermentable growth media comprising the steps of:

providing a kettle hop essence and flavorant comprising a purified and converted aqueous alcohol extract of ~~hops~~ hop solids which has been purified with respect to glycosides and then ~~at least partially~~ converted by breaking the attachment of the sugar moiety to the aglycone molecule;

fermenting the media; and

adding to the fermented media the essence and flavorant ~~of claim 29~~ to form the kettle hop flavored beverage, wherein the beverage is a light stable beverage.

82. (Cancelled.)

83. (Previously Presented) The method of claim 81 further comprising:

adding to the media at least one hop fraction selected from the group consisting of hop oil, iso- α -acids, dihydroiso- α -acids, tetrahydroiso- α -acids, and hexahydroiso- α -acids.

84. (Currently Amended) A method of making kettle hop flavored beverages from a fermentable growth media comprising the steps of:

providing a kettle hop essence and flavorant comprising a purified aqueous ~~lower~~ alcohol extract of hops hop solids which has been purified with respect to kettle hop essences and flavorants;

fermenting the media; and

adding to the fermented media the essence and flavorant to form the kettle hop flavored beverage, wherein the beverage is a light stable beverage.

85. (Cancelled.)

86. (Previously Presented) The method of claim 84, further comprising the step of adding to the media at least one hop fraction selected from the group consisting of hop oil, iso- α -acids, dihydroiso- α -acids, tetrahydroiso- α -acids, and hexahydroiso- α -acids.

87. (Previously Presented) The method of claim 84, wherein the kettle hop essences and flavorants are glycosides.

88. (Currently Amended) A method of making a kettle hop flavored beverage from a fermentable growth media comprising the steps of:

providing a kettle hop essence and flavorant comprising a purified aqueous ~~lower~~ alcohol extract of ~~hops~~ hop solids which has been purified with respect to kettle hop essences and flavorants;

adding to the media, prior to fermentation, the essence and flavorant; and

fermenting the media to form the kettle hop flavored beverage, wherein the beverage is a light stable beverage.

89. (Cancelled.)

90. (Previously Presented) The method of claim 88, further comprising the step of adding to the media at least one hop fraction selected from the group consisting of hop oil, iso- α -acids, dihydroiso- α -acids, tetrahydroiso- α -acids, and hexahydroiso- α -acids.

91. (Previously Presented) The method of claim 88, wherein the kettle hop essences and flavorants are glycosides.

92. (Currently Amended) A method of making a kettle hop flavored beverage from a fermentable growth media comprising the steps of:

providing a kettle hop essence and flavorant comprising a purified and converted aqueous alcohol extract of ~~hops~~ hop solids which has been purified with respect to glycosides and then ~~at least partially~~ converted by breaking the attachment of the sugar moiety to the aglycone molecule;

adding to the media, prior to fermentation, the essence and flavorant; and

fermenting the media to form the kettle hop flavored beverage, wherein the beverage is a light stable beverage.

93. (Cancelled.)

94. (Previously Presented) The method of claim 92, further comprising the step of adding to the media at least one hop fraction selected from the group consisting of hop oil, iso- α -acids, dihydroiso- α -acids, tetrahydroiso- α -acids, and hexahydroiso- α -acids.